

# Amerykańska Pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (45.5%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	11.9 %
Aroma (end of boil)	Idaho 7	10 g	5 min	20 %
Aroma (end of boil)	Ekuanot	10 g	5 min	20.8 %
Aroma (end of boil)	Mosaic	15 g	10 min	11 %
Aroma (end of boil)	Citra	15 g	0 min	11 %
Aroma (end of boil)	Chinook	15 g	0 min	11.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Notes

- Przerwa chmielowa poniżej 75 stopni po gotowaniu każdego chmielu po 35 gram.

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